

DRINK/DESSERT LIST

Soft Drinks \$3.00

Coca Cola
Diet Coke
Sprite
Ginger Ale
Root Beer

Coffee

Regular Coffee (Free Refill)	\$3.00
Decaf Coffee (Free Refill)	\$3.00
Espresso	\$3.00
2x Espresso (Teeth Grinder)	\$4.50
Cappuccino (Cinnamon)	\$4.00

Tea

Unsweetened Iced Tea (Free Refill)	\$2.50
Hot Tea	\$2.50
Decaf Hot Tea	\$2.50
Premium Green Tea	\$2.50
Herbal Apple Cinnamon Spice Tea (Caffeine Free)	\$2.50
Herbal Mandarin Orange Spice Tea (Caffeine Free)	\$2.50

Desserts

Ask Your Server About Our Home - made Pastries and Desserts

To preserve the integrity of our chef, Please no substitutions on Saturday nights

DINNER MENU

Vegetarian/ Vegan

\$5 Split Plate Fee

Margarita Flatbread Pizza (Vegetarian)	\$15.00
Gluten Free Capellini Pasta Marinara (Vegan)	\$14.00
Eggplant Parmigiana served with Capellini Pasta (Vegetarian)	\$18.00
Tuscan Pasta with Vegetables and Olive Oil Garlic Sauce (Vegetarian)	\$16.00
Spinach Ravioli with Tuscan Cream Sauce	\$15.00

Entrées

\$5 Split Plate Fee

"All entrées are served with salad, potatoes, and vegetables"

Chicken Parmigiana served with Capellini Pasta	\$20.00
Seared Scallops & Shrimp with Wild Mushroom Risotto	\$30.00
Bronzino Franchise with Jumbo Lump Crabmeat & Lemon Caper Sauce	\$28.00
Baked Caprese Chicken with Fresh Mozzarella Cheese, Tomato, Basil	\$22.00
Wiener Schnitzel (Veal)	\$28.00
Tilapia and a Crab Cake with Lobster Sauce	\$28.00
Blackened Tilapia with Jumbo Lump Crabmeat and Marinara Sauce (spicy)	\$28.00
Salmon Pistachio with Shrimp & Lobster Sauce	\$28.00
Filet Mignon with Gorgonzola, Peppercorn, or Demi Glaze Sauce	\$31.50
Steak Diane with Creamy Mushroom Sauce	\$31.50
Filet Mignon with Jumbo Lump Crabmeat & Demi Glaze Sauce	\$39.00
Sautéed Maryland Crab Cakes (4oz each) with Lobster or Chipotle Sauce	\$28.00
Veal Schnitzel Franchise with Lemon Caper Sauce	\$28.00
Veal Medallions with Shrimp, Cheese Ravioli's, and Lobster Sauce	\$28.50
Veal Parmigiana served with Capellini Pasta	\$28.00
Rigatoni Pasta with Veal Medallions and Sausage	\$28.50

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"Salads Cannot be substituted for Soup"

Soups

Red Pepper Crab	\$6.50
Lobster Bisque	\$7.50
Mushroom Soup	\$6.50
Snapper Soup	\$7.00

Salads

Grilled Chicken Caesar Salad with Croutons and Parmigiana Cheese	\$15.50
Caesar Salad with Croutons and Parmigiana Cheese	\$10.50
Grilled Shrimp Salad	\$16.50
Goat Cheese Salad with Artichokes and Olives	\$13.50

ALL OUR SALADS ARE SERVED WITH ROMAINE LETTUCE, SPRING MIX, AND OUR VEGETABLES OF THE DAY

Appetizers

"Any Appetizer can be made into an Entrée "

Blacken Chicken with cheese raviolis	\$13.00
Caprese Salad	\$10.00
Shrimp Scampi with Capellini Pasta and Rosa Sauce	\$14.50
Shrimp Cocktail with Lemon and Cocktail Sauce	\$14.75
Stuffed Mushrooms with Jumbo Lump Crab	\$15.00
Jumbo Lump Crab Dip Served with Crackers (<i>Spicy</i>)	\$14.50
Blackened Maryland Crab Cake (4oz) with Marinara or Lobster Sauce	\$15.00
Maryland Crab Cake (4oz) with Lobster or Chipotle Sauce	\$15.00
Blackened Scallops with Cheese Ravioli's and Lobster Sauce (<i>spicy</i>)	\$15.00
Potato Gnocchi's with Jumbo Lump Crab and Gorgonzola Cheese Sauce	\$14.50
Filet and Shrimp Stir-fry with Ginger Sesame Sauce with Capellini Pasta	\$18.00

***ALL MENU ITEMS ARE COOKED WHEN ORDERED. IF AN ITEM IS ORDERED AND FIRED, THEN NO SUBSTITUTIONS CAN BE MADE WITHOUT CHARGE**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

BYOB Private Parties

Minimum: 20 people

Maximum: 55 people

Two styles:

- 1) Ala carte
- 2) Buffet

Lunch Parties:

- 1) Time: 12pm-4pm
- 2) Price Range:
 - a. \$12.50 – Pasta and vegetable
 - b. \$13.50 - Pork
 - c. \$14.50 – Chicken
 - d. \$15.50 – Fish
 - e. \$18.50 – Veal
 - f. \$26.50—6oz Angus Beef Filet Mignon

3) Meals come with potatoes or pasta, vegetables, and rolls.

- 4) Salads are \$3.50 extra
- 5) Bring your own dessert for \$1/person
- 6) Bring your own Soda for \$1/person

Dinner Parties:

- 1) Time: 5pm – 11pm
 - a. Room Charge required (private parties only)

2) Price Range: As seen on menu

3) Meals come with salad, potatoes or pasta, vegetables, and rolls.

- 4) Bring your own dessert for \$1/person
- 5) Bring your own soda for \$1/ person

***All items on the menu and what's listed below are available. If you would like something not listed, don't hesitate to ask.**

Options:

- 1) Chicken marsala
- 2) Chicken Fingers
- 3) Chicken sesame
- 4) Chicken teriyaki
- 5) Chicken, feta, olives, peppers
- 6) Chicken parmesan
- 7) Mussels red or white
- 8) Shrimp scampi
- 9) Shrimp and scallops with orzo pasta
- 10) Tilapia
- 11) Salmon
- 12) Shrimp lejon
- 13) Stuffed mushrooms
- 14) Crab cakes
- 15) Blackened scallops with cheese raviolis
- 16) Potato gnocchi with Jumbo lump crab
- 17) Pork tenderloin Dijonaise
- 18) Veal medallions, rigatoni pasta, and sausage
- 19) Farfalle pasta, sausage, parmesan cheese
- 20) Bean chili
- 21) Eggplant parmesan
- 22) Tuscan pasta
- 23) Pasta Primavera
- 24) Pasta Marinara
- 25) Chicken Alfredo
- 26) Margarita Flatbread
- 27) Antipasto board